

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716

Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0256176 - SARKU JAPAN		Site Address 925 BLOSSOM HILL RD 1609, SAN JOSE, CA 95123		Inspection Date 04/04/2023	
Program PR0374082 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SAR CALIFORNIA HOLDCO II		Inspection Time 11:30 - 13:00
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION		Consent By FENG LUO	FSC FENG LUO 6-30-24	

Placard Color & Score
RED
84

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						
K02 Communicable disease; reporting/restriction/exclusion	X						
K03 No discharge from eyes, nose, mouth					X		
K04 Proper eating, tasting, drinking, tobacco use					X		
K05 Hands clean, properly washed; gloves used properly					X		
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures	X						
K08 Time as a public health control; procedures & records	X						
K09 Proper cooling methods					X		
K10 Proper cooking time & temperatures	X						
K11 Proper reheating procedures for hot holding					X		
K12 Returned and reservice of food	X						
K13 Food in good condition, safe, unadulterated	X						
K14 Food contact surfaces clean, sanitized			X	X			
K15 Food obtained from approved source	X						
K16 Compliance with shell stock tags, condition, display						X	
K17 Compliance with Gulf Oyster Regulations						X	
K18 Compliance with variance/ROP/HACCP Plan						X	
K19 Consumer advisory for raw or undercooked foods						X	
K20 Licensed health care facilities/schools: prohibited foods not being offered						X	
K21 Hot and cold water available		X					
K22 Sewage and wastewater properly disposed			X	X			
K23 No rodents, insects, birds, or animals	X						

GOOD RETAIL PRACTICES	OUT	COS
K24 Person in charge present and performing duties		
K25 Proper personal cleanliness and hair restraints		
K26 Approved thawing methods used; frozen food		
K27 Food separated and protected		
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified	X	
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean		
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices		
K42 Garbage & refuse properly disposed; facilities maintained		
K43 Toilet facilities: properly constructed, supplied, cleaned		
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45 Floor, walls, ceilings: built, maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0256176 - SARKU JAPAN	Site Address 925 BLOSSOM HILL RD 1609, SAN JOSE, CA 95123	Inspection Date 04/04/2023
Program PR0374082 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name SAR CALIFORNIA HOLDCO INC	Inspection Time 11:30 - 13:00
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: FOUND NO HOT WATER AT THE FACILITY. [CA] PROVIDE HOT WATER AT 120F AT THE 3 COMPARTMENT SINK, FOOD PREPARATION SINK AND MOP SINK. PROVIDE HOT WATER AT 100F AT THE HAND WASH SINKS.

Minor Violations

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: FOUND BAGS OF FROZEN CHICKEN BEING POUNDED WITH A MALLETT AT THE 3 COMPARTMENT SINK. [CA] DO NOT USE THE WARE WASH SINK TO DO ANY FOOD PREPARATION. COS

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: FOUND SOME WATER PUDDLES ON THE FLOOR. [CA] REMOVE ALL WATER FROM THE FLOOR. COS

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: FOUND SOME BOXES WITH FOOD AWAITING PREPARATION STORED ON THE FLOOR IN THE FOOD PREPARATION AREA. [CA] DO NOT STORE THE FOOD ON THE FLOOR, STORE ANY FOOD 6 INCHES ABOVE THE FLOOR. NOTE: KEEP IT IN THE WALK IN COOLER WHILE IT AWAITS PREPARATION.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
FISH	REACH IN REFRIGERATOR	40.00 Fahrenheit	
HOT WATER	HAND WASH SINK	92.00 Fahrenheit	
IMITATION CRAB	REACH IN REFRIGERATOR	40.00 Fahrenheit	
CHICKEN	DRAWER REFRIGERATOR	39.00 Fahrenheit	
SHRIMP	REACH IN FREEZER	17.00 Fahrenheit	
CHICKEN	COOKING TEMP	209.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	92.00 Fahrenheit	

Overall Comments:

THIS FACILITY IS NOW CLOSED DUE TO HAVING NO HOT WATER.408-687-3451 WHEN THE HOT WATER HAS BEEN RE-ESTABLISHED.

CALL MARCELA AT

OFFICIAL INSPECTION REPORT

Facility FA0256176 - SARKU JAPAN	Site Address 925 BLOSSOM HILL RD 1609, SAN JOSE, CA 95123	Inspection Date 04/04/2023
Program PR0374082 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name SAR CALIFORNIA HOLDCO INC	Inspection Time 11:30 - 13:00

CLOSURE / PERMIT SUSPENSION NOTICE

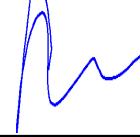
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **4/18/2023**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

Legend:

[CA]	Corrective Action
[COS]	Corrected on Site
[N]	Needs Improvement
[NA]	Not Applicable
[NO]	Not Observed
[PBI]	Performance-based Inspection
[PHF]	Potentially Hazardous Food
[PIC]	Person in Charge
[PPM]	Part per Million
[S]	Satisfactory
[SA]	Suitable Alternative
[TPHC]	Time as a Public Health Control



Received By: FENG LUO
MANAGER
Signed On: April 04, 2023